

Pizza is the perfect meal for family movie night -- or any night, for that matter. Featuring a crispy crust, tangy pizza sauce and a vibrant Greek side salad, this dinner is a little *pizza heaven*.

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Ingredients

pizza dough	grape tomatoes
pizza sauce	kalamata olives
vegan mozzarella	persian cucumbers
veggie toppings	aged red wine vinaigrette
fresh basil	vegan feta cheese
greek salad mix	

Ingredient Breakdown

Pizza Dough: A.P. flour, water, yeast, extra-virgin olive oil
Pizza Dough (GF): Gluten-free flour, water, yeast, extra-virgin olive oil
Pizza Sauce: Crushed tomatoes, sweet onions, carrots, celery, reduced white wine, basil, oregano, aromatics
Aged Red Wine Vinaigrette: Extra-virgin olive oil, aged red wine vinegar, white balsamic vinegar, shallots, agave, salt
Veggie Toppings: Sliced onions, sliced mushrooms, whole bell pepper
Vegan Mozzarella: Miyoko's organic cashew milk mozzarella

Bake or freeze your PIZZA DOUGH within one day of delivery for optimum freshness!

WHAT YOU NEED rolling pin (or wine bottle), large baking sheet, large salad bowl, chef's knife, cutting board

FROM YOUR PANTRY flour (for dusting, *gluten-free flour provided*), salt (sea or kosher), pepper, olive oil



Wash and dry any un-prepped produce.

Unpack ingredients upon delivery. Plan your meals ahead of time & store any raw ingredients accordingly. Go to onepotato.com/handling for guidelines on storage and handling to keep your ingredients fresh until you're ready to cook!



30 minutes before cooking, remove **pizza dough** from fridge* and pre-heat oven to 450° F. Place dough on a lightly floured surface. Using a rolling pin (or wine bottle), roll into a circle 12"-14" in diameter. Larger families can make two or more pizzas. You can also make individual pizzas!

Place dough on a lightly oiled baking sheet (or pizza stone). Spread the **pizza sauce** evenly over the top, leaving a ½" border around the edge. If you prefer a more golden crust, lightly brush olive oil around the edge.

On a cutting board, remove the stem and seeds of the **bell pepper** and cut into thin slices.



While the pizza is cooking, place the **Greek salad mix** into a large bowl. Slice the **tomatoes** and the **olives** in half. Halve the **cucumber** lengthwise, then slice each half into 1/2" thick half moons. Add everything to the salad, season lightly with salt and toss to season evenly.

Shake the **vinaigrette** well, pour it over the salad and gently toss to combine. Crumble or cut the **vegan feta cheese** and sprinkle it over the top.



GETTING KIDS INVOLVED

Pretend you've opened your own pizzeria! Have the kids roll out the dough and add their preferred toppings, or have each child make their own mini-pie!



COOKING

* If time allows, remove pizza dough from the fridge anywhere from 30 minutes to 3 hours before you're ready to cook. The more time the dough has at room temp, the more flexible and easier it is to roll out.



one potato suggests reading through the recipe before you start cooking!

Pull apart into shreds and evenly sprinkle half of the **vegan mozzarella** over the sauce, followed by the **bell pepper**, **onions**, and **mushrooms** (optional), then sprinkle the rest of the mozzarella on top.

Tear the **basil** into pieces and sprinkle over the top. If you like a stronger basil flavor, you can sprinkle the basil on the pizza after it comes out of the oven.

Place pizza into the oven and cook for 18-20 minutes, or until the edges are golden.



Cut pizza into 8 slices (or more) and serve with the Greek salad. Enjoy!



ENCOURAGING KIDS TO TRY

Pizza is super kid-friendly, so tonight is a great opportunity to get little ones to try salad. This Greek salad has many different textures and flavors, so let kids sample the ingredients individually as you assemble the salad.